



Mr. Zhang Hong Bin, a Taiwan Master Baker demonstrated how to bake Taiwanese Bread and Mooncake using U.S. wheat flour.



The baking demo series was a collaborative effort between U.S. ATO Jakarta, U.S. Wheat Associates, and Bogasari Baking Center (BBC). Mr. Hussein B. Sutadisastra representative of U.S Wheat Associates (2nd right) with Mr Zhang Hong



Participants of Dehydrated Potato Use Training Program in front of Miles Willard Technology in Idaho Falls



Assorted bread with American Potato Flour

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A Dehydrated Potato Use program was held on June 22 - 28, 2003. Ms. Restu Muljati of PT Nippon Indosari Corporation and Mr. Antonio Teguh Siberani of Holland Bakery joined this multi-country program. They went to American Institute of Baking in Kansas City, MO to learn about application of U.S. dehydrated potato products in baking. They also went to Idaho Falls, ID for a field visit. (RahayuT)

Whey Proteins in Dairy Foods

Natural, high-quality whey protein ingredients are ideal for many dairy applications

by Laurie Davis*

With the growing popularity of dairy beverages and smoothie-type drinks among busy, active, health-conscious consumers, as well as increasing interest by the general population in high-protein, low-carbohydrate diets, many dairy foods manufacturers are looking for ways to boost the protein levels of foods such as yogurt, dairy beverages and frozen desserts. Whey protein ingredients are ideal for such applications, as whey protein ingredients not only can improve the nutritional profile of dairy foods, they provide functionality, too.



With the advancement of processing technologies, specialty whey protein ingredients such as whey protein isolate and whey protein isolates with bioactive peptides, have been developed that have both functional and nutritional benefits. For example, BiPRO® whey protein isolate from Davisco Foods International Inc., Eden Prairie, Minn., is a pure, natural source of isolated whey proteins, ideal for formulating a wide variety of dairy foods.

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Taiwanese Bread and Mooncake Using U.S. Wheat Flour



In conjunction with the Chinese Moon Festival in September, a series of baking demonstrations were held in Jakarta, Medan and Surabaya last July 2003. The baking demo series was a collaborative effort between U.S. ATO Jakarta, U.S. Wheat Associates, and Bogasari Baking Center (BBC). Mr. Zhang Hong Bin, a Taiwan Master Baker with thirty years experience in Taiwan and Mainland China, demonstrated how to bake Taiwanese Bread and Mooncake using wheat flour made from high quality U.S. Wheat. Participants were very enthusiastic about this new Asian baking trend. GandakusumaP (more photos at Agalery)

USDA's Foreign Agricultural Service Celebrates Its 50th Anniversary
Throughout 2003, the Foreign Agricultural Service of USDA will celebrate 50 years of service to the United States and the world.



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Whey protein ...

From a nutritional perspective, whey protein isolates are complete, high-quality proteins that originate from cows milk, and provide the body with all of the essential amino acids required by the body. Whey protein isolates contain more than 90% protein on a dry weight basis with negligible amounts of fat, lactose and minerals. The low levels of fat and lactose in whey protein isolates make them ideal ingredients for formulating sugar-free, low-fat or fat-free dairy foods. Whey protein isolates are also rich in the branched-chain amino acids leucine, isoleucine and valine, which are important for muscle growth and repair.

From a functional perspective, whey protein isolates are highly soluble over a wide pH range and contribute emulsification, water-binding, thickening, foaming, gelation and film-forming properties to food and beverage systems. Whey protein isolates also happen to be very bland in flavor, making them easy to incorporate into both neutral and low pH dairy beverages, as well as dairy foods. There is no need to mask any off flavors in

formulations, because none develop as a result of adding whey protein isolates.

Depending on the formulation (i.e., whey protein isolate usage level, pH and other components in the system), whey protein isolates can be clear in solution. Instantized whey protein isolates are also available for incorporation into dry mix beverages or any application where easy or ready dispersion is necessary.

New application research at Davisco has focused on protein-fortified beverages, puddings, extruded snacks and oatmeal. To take advantage of the film-forming properties of whey protein isolate, spearmint-flavored breath films have been developed.

Whey protein isolates with bioactive peptides are fully soluble and are less likely to gel at high concentrations, such as in protein beverages, compared to intact whey proteins. Because the bioactive peptides can contribute a slight bitterness to food formulations, chocolate, mocha, coffee and peanut butter are ideal flavor systems for beverage and food products.

The bioactive peptide system BioZate® 1 has been shown in a clinical pilot study conducted at the University of Minnesota Hypertension and Cholesterol Research Clinic to significantly reduce both systolic and diastolic blood pressure, as well as total and low-density lipoprotein cholesterol in non-medicated, borderline hypertensives. Twenty grams of BioZate 1 was formulated into a chocolate-flavored, dry-mix protein beverage to be consumed by study participants. Ideal delivery systems for incorporating BioZate 1 into food products to take advantage of these exciting health benefits include dry powdered beverages, ready-to-drink beverages, puddings, bakery products, confections and oatmeal.

Whey protein isolates and whey protein isolates with bioactive peptides are pure, high-quality, healthful ingredients that provide a variety of functional and nutritional benefits to dairy foods.

*) *This Ingredient Technology Focus article was written by Laurie Davis, applications mgr., Davisco Foods International Inc., an international supplier*



All Things Organic Conference and Trade Show Will Co-Locate With FMI Show in 2004, Showcasing Key Industry Segment

WASHINGTON, DC —The Food Marketing Institute (FMI) announced that the Organic Trade Association (OTA) All Things Organic Conference and Show will co-locate with the FMI Show in May 2004. The OTA conference and the FMI Show will be held May 2-4 at the McCormick Place Convention Center in Chicago, IL.

"FMI is pleased to have the All Things Organic Conference and Show join the FMI Show, further enhancing our exciting plans for 2004 and the future," said Brian Tully, FMI senior vice president of conventions. "The increasing demand for organic products make All Things Organic an especially important event for food retailers and wholesalers to attend. It is the only business-to-business meeting in North America focusing exclusively on organic products."

"By co-locating this convention with the FMI Show and the Fancy Food Show, as well as the United Fresh Fruit and Vegetable Association convention and the FMI Annual Supermarket Pharmacy Conference, we can offer attendees maximum value in meeting their individual business needs through a more one-stop-shop tradeshow environment."

"We are excited about this co-location and cooperative relationship with other major trade associations," said Katherine DiMatteo, OTA's executive director. "The Organic Trade Association's farmer, fiber and industry support service members will benefit from exposure to hundreds of businesses interested in the organic industry, and those in transition to organic and in search of ingredients and support services."

The new location will give FMI Show

attendees access to organic producers and information about a fast-growing industry segment. In return, OTA exhibitors will have access to an established base of grocery, specialty store and produce buyers who will be attending the FMI, Fancy Food and Produce Expo shows.

Attendees will be able to attend all events with the same badge, providing them with access to more products, people and information than ever before.

The All Things Organic event, which OTA produces in partnership with Diversified Business Communications, will continue to feature OTA's specialized education program and social events, and the exhibit hall will have the customary organic drapes and biodegradable serving products. *Web site at www.fmishow.org.*



Guidance on Current U.S. Visa Processing Situation

Through the use of supplemental application forms and other measures, visa applications are now subject to a greater degree of scrutiny than in the past. This scrutiny means that visa applications in some instances take longer to process to conclusion than has been customary. We recognize that individual applicants may experience inconvenience and hardship if their application takes longer to process than they expected. We are doing everything possible to meet the legitimate needs of prospective travelers consistent with the priority we must attach to our security and legal responsibilities.

While our consular officers strive to offer visa applicants as expeditious service as possible, their primary responsibility is to carry out U.S. law and to ensure that applicants to whom they issue visas will not pose a threat to the safety and security of the United States and its inhabitants. This is a serious responsibility that must take precedence over other considerations pertaining to a visa application.

We realize that these necessary security measures may affect the travel plans of visa

applicants, especially individuals intending to enroll in or continue college and university studies in the United States. We will make every attempt to meet the legitimate needs of prospective travelers to the United States, consistent with the priority of our security and legal responsibilities. We recommend that individuals build in ample time before their planned travel date when seeking to obtain a visa.

Special security screening procedures affect a limited number of prospective travelers. Responding to the attacks of September 11, 2001, Congress ordered that security inadequacies be identified and addressed. By legislative instruction, some of this work was specifically to be accomplished by the first anniversary of the attacks. That work is in course now in accordance with those instructions.

The time needed for adjudication of individual cases will continue to be difficult to predict, as necessary new procedures are refined. Visa applicants affected by these procedures are informed of the need for additional screening at the time of application

and should expect substantial delays of six to eight weeks or more before a visa can be issued.

We trust that affected applicants will understand that this waiting period is necessary as we strive to make every effort to ensure the safety and security of the United States for all who are here, including foreign visitors. (*Consular Section - U.S. Embassy Jakarta. - www.usembassyjakarta.org*)

USDA-FAS Buyer Alerts

Sign up at www.usda.buyeralerts.com to receive a **free** USDA-FAS Buyer Alerts Newsletter, e-mailed to you every two weeks. The USDA-FAS Buyer Alerts program provides information on qualified U.S. suppliers of food, farm, seafood, and forest products. This website enables importers and buyers to browse for new products and suppliers. Each edition provides notices that include product description, company name, and contact information. For more information on FAS programs for international buyers, visit "Buying U.S. Products" at www.fas.usda.gov/buying.html.

AG*NEWS

USDA Creates New Technology Office

U.S. Department of Agriculture Under Secretary for Food Safety Dr. Elsa Murano announced on August 12 the establishment of the New Technology Office to be based within the Food Safety and Inspection Service (FSIS). FSIS reviews new technologies that companies employ to ensure that their use is consistent with Agency regulations and that they will not adversely affect product safety, inspection procedures, or the safety of FSIS inspectors. Murano said that one of the reasons that the New Technology Office was created was to streamline the implementation of new technologies in a plant's operations and reduce the amount of time it takes the agency to review safe new technologies. (*IFT Newsletter, Aug 13*)

Restaurants Choosing Frozen Foods

Frozen foods are becoming an increasingly popular choice in preparing menu items, according to a recent survey of restaurant operators conducted by the US National Restaurant Association. The top three reasons given for use of frozen foods were year round availability, product consistency, and shorter preparation time. Within the next 5 years, 95% of operators said they expect to use more or the same amount of frozen foods in their restaurants. Only 4% answered that they will use less. More than half of ocean fish and shellfish products are purchased frozen. One third of pies are purchased frozen. Seven out of ten. (*AFFI Newsletter, May 2003*)

Frito-Lay Promoting Health Snacks

Frito-Lay announced that it is introducing a new on-pack ribbon label on some of its snack products, including its Baked! brands. Baked! Lay's potato crisps will be the first product to feature the new Smart Snack ribbon label highlighting some of the product's nutrition information on the front of the bag — zero grams of trans fats, no cholesterol and 1.5 grams of fat per serving. Products that feature the ribbon meet criteria developed by Kenneth Cooper, an expert on health, nutrition, and exercise, and founder of The Cooper Aerobics Center. The criteria include: contains 150 calories or less; less than 35% of calories from fat (usually 5 grams or less); less than 7% of calories from saturated fat (usually 1 gram or less); zero grams of trans fats, and 240 milligrams of sodium or less per 1 oz. serving. Previously, Frito-Lay announced it was eliminating partially hydrogenated cooking oils from its Doritos, Tostitos and Cheetos brands. With this switch, these brands, along with Lay's and Ruffles potato chips, will be made with trans-fat-free oils. "The Smart Snack ribbon label is a key initiative that we are implementing to positively impact the way America snacks," said Tracy LaRosiliere, Vice President of Marketing, Sensible Snacks, Frito-Lay North America. "This new label will serve as a guide for people who are looking for clear direction on the most healthful snack options." (*IFT Newsletter, Aug 6*)

FSIS Posts Safety and Security Guidelines

The Food Safety and Inspection Service announced that their current safety and security guidelines for the transportation and distribution of meat, poultry, and egg products is available. These guidelines were developed to assist facilities and shippers of all sizes to improve food safety and security in the handling of FSIS-regulated products. These guidelines include measures to improve food security during the loading, transport, in-transit storage, and unloading of meat, poultry, and egg products. In these guidelines, FSIS strongly recommends that shippers and receivers, as well as transporters, of

these products develop controls for ensuring the security of products through all phases of distribution. (*IFT Newsletter, Aug 6*)

Protecting the Food Supply

FDA Notice Regarding Firms Offering Registration Services

FDA is aware that various firms may be offering their services to assist domestic and/or foreign facilities to register with FDA. Please note that these firms are not affiliated with FDA, nor has the agency contracted with any firms to register facilities. While facilities must be registered with FDA by December 12, 2003, there is no duty to register now as FDA have not yet issued a final rule containing the registration requirements, nor has FDA issued a final registration form for facilities to use to register. As the proposed rule states, FDA will not accept registrations before publish the final rule (expected October 10th). Favorable feedback from industry has received in response to the demonstrations of the prototype registration system. FDA anticipate that registration over the Internet will be a very straightforward process. There will be no registration fee. (www.cfsan.fda.gov)

2003-04 Global Oilseed Production Could Be A Record

Global oilseed production for 2003-04 is projected at a record 351.7 million tonnes, up 23.8 million tonnes from 2002-03, according to USDA. Foreign rapeseed production is lowered this month due to reduced yield prospects in Canada and Slovakia. Foreign sunflowerseed production is projected higher based on increased area for Russia. USDA increased its forecast of soybean and cottonseed crops for India, and palm oil output for Malaysia and Indonesia will be larger than expected. Global vegetable oil inventories are forecast at 7.2 million tonnes, up 0.4 million tonnes from 2002-03.

U.S. oilseed production is projected at 87.5 million tonnes, which is lower than previous forecasts because USDA now expects a smaller U.S. soybean crop. USDA expects U.S. soybean production to be 77.9 million tonnes. The forecast yield is 39.4 bushels per acre, up 1.6 bushels per acre from 2002-03. U.S. oilseed stocks for 2003-04 are projected at 7 million tonnes.

Projected U.S. soybean exports are up 272 thousand tonnes because of increased global protein meal demand. Soybean ending stocks for 2003-04 are projected at 5.99 million tonnes. For 2002-03, soybean ending stocks could reach 3.95 million tonnes because USDA forecasts larger-than-expected exports late in the season. (*American Soybean Association Weekly Update August 18, 2003*)

UC Davis Updates Web Site

If you like the Information Bulletin and have an interest in fresh fruits and vegetables, the Postharvest Technology group at the University of California at Davis is an excellent source of further data. They have recently updated their informative web site, where you can read articles by some of the same experts who contribute to the WFLO Commodity Storage Manual. The address is <http://postharvest.ucdavis.edu>. (<http://postharvest.ucdavis.edu>.)

Food Summit Newsletter

FoodSummit produces a newsletter each month to inform of new suppliers and new food products featured on the site. FoodSummit Newsletter is FREE and is delivered right to your e-mail address. Visit www.foodsummit.com to subscribe to the Food Summit Monthly Newsletter.



The Marketplace for the Specialty Food Business! Recent Fancy Food Shows have attracted from 19,000 to 32,000 attendees from specialty food, wine, gift and department stores, supermarkets, restaurants, mail-order and other related businesses. These attendees come to see over a thousand exhibitors from around the world, presenting over 50,000 specialty foods



Summer 2004 - New York
June 27-29, 2004 - Jacob K. Javits Center



Spring 2004 - Chicago
May 2-4, 2004 - McCormick Place



Winter 2004 - San Francisco
January 18-20, 2004 - Moscone Center

Upcoming Events

WORLD DAIRY EXPO

September 30 - October 4, 2003,
Alliant Energy Center of Dane County Madison, Wisconsin

THE PMA INTERNATIONAL CONVENTION AND EXPOSITION

Oct. 17-21, 2003, Orange County Convention Center Orlando, Florida USA
Information: <http://www.pma.org>

WORLDWIDE FOOD EXPO 2003 -

FOOD AND BEVERAGE EXPOSITION

October 29 - November 1, 2003, McCormick Place Chicago, Illinois
Information: <http://www.idfa.org>

FOOD SAFETY AND QUALITY CONFERENCE & EXPO

November 5 - 7, 2003, Orange County Convention Center, Orlando Florida.
Information: <http://www.iftfoodsafety.com>